

2013 DUNDEE HILLS PINOT NOIR ROSÉ

SRP: \$20

WINE OVERVIEW

Our 2013 Dundee Hills Pinot Noir Rosé, sourced entirely of estate fruit, exhibits aromatic, delicate and balanced fruit. It has aromas of ruby red grapefruit, wild strawberries and guava. The palate is focused as it unfolds into ripe red fruit flavors with a refreshing finish. This Pinot Noir Rosé was whole cluster pressed and fermented in stainless steel.

HARVEST OVERVIEW

Consistently warm, dry summer days led to the earliest harvest in Stoller's history, beginning on September 13, 2013 with younger Pinot Noir sections. As processing progressed, temperatures cooled and rain showers settled in, setting up a true "vintner's vintage," where meticulous sorting and attentive winemaking were essential. Despite these challenges, the 2013 Stoller vintage ultimately delivered pure, nuanced wines of exceptional quality.

PAIRING IDEAS

This versatile wine pairs with almost anything-from the quintessential salmon to roasted duck, vegetarian dishes and hard cheeses.

Bottled	March 2014
Cases Produced	1,515
T.A.	6.9 g/L
рН	3.24
Alcohol	12.5%



TATE

